



Mitchell E. Daniels, Jr.
Governor

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State Health Commissioner

Indiana State
Department of Health
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DATE: April 30, 2009

TO: All Local Health Departments
Attn: Chief Food Specialist

FROM: A. Scott Gilliam, ^{ASG}MBA, CP-FS
Manager, Food Protection Program

SUBJECT: FW: New York Firm Recalls Hot-Pot Seasoning Products Imported From an Unapproved Source

Suggested Action: **CLASS II; Hot-Pot Seasoning Products Imported From an Unapproved Source; Recommend notification to establishments that may carry these products via phone, fax or e-mail.**

From the information provided by USDA, the products being recalled have been distributed in the State of Indiana. The beef products were imported from China and sent to retail establishments nationwide. Detail information is not available at this time. Please notify this office at 317-233-7360 if any recalled product is found.

**New York Firm Recalls Hot-Pot
Seasoning Products Imported From an
Unapproved Source**

Recall Release
FSIS-RC-018-2009

**CLASS II RECALL
HEALTH RISK: LOW**

Congressional and Public Affairs
(202) 720-9113
Bryn Burkard

WASHINGTON, April 29, 2009 - Lion Pavilion, Ltd., a Brooklyn, NY establishment, is recalling approximately 16,213 pounds of seasoning products, which contain cattle by-products, that were ineligible for import to the U.S., the U.S.

Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

The firm is recalling these products because China is not eligible to export beef products to the United States.

The products subject to recall include: [[View Labels](#)]

- 14-ounce packages of "Lion Pavilion HOT-POT SEASONING CONTAINING BOVINE CATTLE FAT."

The beef products were imported from China and sent to retail establishments nationwide.

The problem was discovered after FSIS personnel identified the products in the marketplace. FSIS has received no reports of illness as a result of consuming this product.

Consumer and media questions regarding the product or the recall should be directed to Lion Pavilion's manager, Jeannette Chen, at 718-384-6951.

FSIS works with other federal agencies to ensure the safety of imported meat, poultry and processed egg products. The Animal and Plant Health Inspection Service issues import permits based on animal health considerations, specific to a country or region. [Customs and Border Protection](#) provides oversight of all products entering the United States.

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [AskKaren.gov](#). The toll-free USDA Meat and Poultry Hotline 1-888-MPHotline (1-888-674-6854) is available in English and Spanish and can be reached from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

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Product Labels



USDA Recall Classifications	
Class I	This is a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death.
Class II	This is a health hazard situation where there is a remote probability of adverse health consequences from the use of the product.
Class III	This is a situation where the use of the product will not cause adverse health consequences.